

MENU OPTIONS

STARTER

Fan of seasonal melon

served with a mixed berry compote

Duck and orange **OR** Brussels pâté

presented with a cranberry and orange coulis

Succulent prawn cocktail

bound in a piquant seafood sauce,
served with lettuce

Toasted goats cheese salad

drizzled with honey and wholegrain mustard sauce

Slices of Scottish smoked salmon

Alongside a quenelle of cream cheese
(£2.50 supplement per person)

SOUPS

Piping hot farmhouse vegetable soup

served with a crispy croutons

Carrot and coriander soup

laced with orange and seasoned with cumin

Cream of tomato and roasted red pepper soup

lightly seasoned with garlic and basil

Traditional French onion soup

served with a parmesan crouton

Cream of mushrooms soup

served with fresh thyme

(£2.50 supplement per person)

MAIN LAMB

Garlic or plain roasted leg of New Zealand lamb

served with a rich redcurrant and rosemary sauce

Roasted saddle of lamb

stuffed with an apricot forcemeat,
served with a port wine sauce

Oven baked rack of lamb

with a mustard and thyme crust Madeira
and forest mushroom sauce
(£3.50 supplement per person)

MAIN BEEF

Prime roasted sirloin of beef

served with a rich wine button onion or thyme
jus and a traditional Yorkshire pudding, with
brandy and pepper sauce

Prime mustard roasted rib of beef

generously sliced, finished with a classic Diane
sauce **OR** a red wine gravy
(£3.00 supplement per person)

MAIN CHICKEN

Pan fried supreme of chicken

presented with a creamy white wine
and asparagus sauce

Butter roasted whole poussin

seasoned with garlic and finished with a lemon
and thyme jus

Supreme of chicken wrapped in smoked bacon

served with a rich port wine sauce

Supreme of chicken pan fried

served with a brandy and coarse grain
mustard cream sauce

MENU OPTIONS

MAIN FISH

Steamed fillet of Scottish salmon

topped with a capers and prawns,
served with a citrus butter

Paupiette of plaice

filled with a salmon and prawn mousseline,
finished with a fennel sauce

MAIN VEGETARIAN

A hot creamy risotto of Mediterranean vegetables

served in a creamy white wine and cheese sauce

Sautéed mushroom and sweet pepper stroganoff

braised rice and a puff pastry feuillette

Brie and broccoli pithivier

served on a pool of herbed tomato coulis

DESSERTS

Vanilla cream filled profiteroles

served on a on a hot chocolate sauce

Tangy lemon tarte

presented on a pool of raspberry coulis

Deep dish apple pie

set on a pool of crème anglaise

Exotic fresh fruit salad

served in a Cointreau syrup

Selection of cheese and biscuits

(£2.50 supplement per person)

CHILDREN'S MENU

STARTER

Melon boat

with cherry and orange with a raspberry sauce

Toasted cheese and ham fingers

Soup of the day

MAIN

Pizza bites

Sausage

with chips, baked beans or peas

Fish fingers

with chips and baked beans

Cheeseburger

in a bun with chips

Chicken nuggets

with chips and baked beans

DESSERT

Mixed Ice Cream

with chocolate or raspberry sauce

Chocolate fudge cake

Before ordering food, please let us know if you have any food allergies or dietary requirements at time of booking. (V) Suitable for vegetarians.

EVENING BUFFET AND FINGER BUFFET MENU

EVENING BUFFET

MENU 1

- ❖ Selection of fresh sandwiches
- ❖ Vegetable samosas with mango chutney
- ❖ Selection of quiche
- ❖ Roast chicken drumsticks
- ❖ Mixed green salad, potato salad, coleslaw
- ❖ A selection of desserts

£12.50 per person

MENU 2

- ❖ Selection of fresh sandwiches
- ❖ Whist pies
- ❖ Tossed mixed salad, grated carrot and raisin salads, coleslaw
- ❖ Roast chicken drumsticks
- ❖ Chipolata sausages with mustard sauce
- ❖ A selection of desserts
- ❖ Freshly brewed coffee

£13.50 per person

MENU 3

- ❖ Crudités with a selection of dips
- ❖ Selection of fresh sandwiches
- ❖ Breaded scampi tails
- ❖ Cheese and pineapple brochettes
- ❖ Assorted bouchées
- ❖ Vegetable samosas with mango chutney
- ❖ Chicken nuggets and barbecue sauce
- ❖ Plaice goujons with tartar sauce
- ❖ Crusty bread rolls
- ❖ A selection of desserts
- ❖ Freshly brewed coffee

£16.95 per person

FINGER BUFFET

- ❖ Selection of fresh sandwiches
 - ❖ Hot cocktail sausage rolls
 - ❖ Hot pizza wedges
 - ❖ Chicken satay and hoi sin dip
 - ❖ A selection of quiches
 - ❖ Curried vegetable samosas
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- ❖ Selection of cheese and biscuits (£2.50 supplement per person)
 - ❖ Spicy seasoned potato wedges
 - ❖ Sausages on sticks
 - ❖ Selection of gateaux
 - ❖ Onion bhajis with mango chutney
 - ❖ Crudités and selection of dips
 - ❖ Crusty bread rolls
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- ❖ Assorted bouchées (£2.50 supplement per person)
 - ❖ Tortilla chips with salsa and guacamole
 - ❖ Mediterranean dips with pita bread
 - ❖ Cheese and pineapple brochettes
 - ❖ Chicken drumsticks
 - ❖ Breaded scampi tails and tartare sauce
 - ❖ Crisps, nuts and olives
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- ❖ Fresh fruit platter (£2.50 supplement per person)
 - ❖ **CHOOSE 3 ITEMS PLUS SANDWICHES for £12.95 per person**
 - ❖ **CHOOSE 5 ITEMS PLUS SANDWICHES for £15.95 per person**
 - ❖ **CHOOSE 7 ITEMS PLUS SANDWICHES for £18.95 per person**